



l'esclusivité  *catering*



Courtesy welcome glass of Catalan champagne.

Cold appetisers

- Manioc chips with mild guacamole.
- Thin slivers of Iberian ham from acorn-fed pigs with sliced crusty bread.
- Cherry tomato with mozzarella and basil skewer.
- Cod brandade toast with cherry tomato and basil.
- Mango vichyssoise with slivers of foie shotglass.
- Ox tartare with rosemary and Parmesan cheese toast.
- Old style cooked veal carpaccio.
- Cheese buffet: Manchego, goat cheese, Emmental, blue cheese with toasts and jams.

Hot appetisers

- Hen croquettes.
- Shellfish croquettes.
- Andalusian style cooked sea cuttlefish.
- Four vegetables skewer with spicy almond and tomato (Romesco) sauce.
- Fried quail egg with Majorcan sausage (sobrassada) toast.
- Cep mushrooms and Parmesan cheese creamy risotto buffet.

First course

- Fish pudding bar with cocktail sauce and mixed leaf salad. / Puff pastry with poached eggs, confited onion and boletus mushrooms sauce. / Crispy red shrimp crêpe with seasonal vegetables and shellfish sauce. / Poached eggs salad with smoked salmon and cassé tomato (mashed tomato).

Second course

- Boned poulard with little onions and Muscatel wine from Alella. / Free range chicken round with apple compote and Ratafia (liquor from walnuts and aromatic herbs) sauce. / Pork sirloin tournedos with fine herbs and cream potato. / Fresh grilled hake with a side order of rice with mushrooms and tomato jam with basil oil. (+1 €) / Duck confit with Cerdanya trinxat, which is a mashed potato and cabbage cake. (+1,50 €) / Beef entrecôte cooked to taste, mustard, mushrooms, Porto wine and Banyuls wine. (+3,50 €)

Dessert

- Three textures Brownie cake with glazed mango.
- Open bar 2h.
- Late snack.
- Mini pizza al taglio (in portions).

Gastronomic menu suggested

PRICE PER PERSON: **85,00 €**

Our budget includes

- Courtesy welcome glass of Catalan champagne or mimosa.
- Material needed for the event.
- Mineral water, fizzy drinks and juices.
- Xenius white wine and Nuviana red wine.
- Xenius Brut Selecció Catalan champagne.
- Coffe and liquors.
- Open bar 2h.
- 1 assembly waiter.
- 1 waiter for every 15 people.
- 2 cookers (including the Chef)
- 1 organizer (Roger)
- Transportation.

Our budget doesn't include

- Children special menu 35€.
- Mojito's bar 100 units (+500€)
- Floral arrangement, floral centrepiece, table notes.
- IVA (VAT) 10%

SUPPLEMENTS AND DISCOUNTS

FROM 50-60 PEOPLE	+15€
FROM 60-70 PEOPLE	+12,50€
FROM 70-80 PEOPLE	+7,50€
FROM 80-90 PEOPLE	+5,00€
FROM 90-100 PEOPLE	+2,50€
MORE THAN 150 PEOPLE	-2,50€
MORE THAN 220 PEOPLE	-5,00€



Courtesy welcome cocktail of Catalan champagne or mimosa.

Cold appetisers

- Curry flavoured banana chips.
- Thin slivers of Iberian ham from acorn-fed pigs with bread with oil and tomato.
- Summer gazpacho (tomato soup served cold) shotglass with watermelon and tapenade.
- Escalivada (Smoky grilled red peppers, aubergines and onions) toast with Cantabrian anchovies.
- Dill flavoured salmon mini carpaccio.
- Lobster-style anglerfish bouquets.
- Strawberry marinaded sardines with vegetables dressed with Modena pizza.
- Cheese buffet: Cabrales, tou des Tilers, Mouster, Idiazábal and torta del Casar with flavoured breadsticks and assorted toasts.
/ Smoked salmon buffet (2) with toasts and butter.

Hot appetisers

- Chicken with sesame and teriyaki skewer.
- Foie micuit toast with fried quail egg.
- Fresh clams with spinach cream.
- Tuna tataki with tomato jam and avocado mousse.
- Deep-fried hake fillets (a la romana) with almond and tomato (Romesco) sauce.
- Angler fish fideuà (typical Valencian noodles) buffet with all i oli (typical Catalan garlic and oil dressing) / Argentinian barbecue buffet: veal steak and creole sausages.

First course

- Vegetables and prawns crispy crêpe. / Prawns gazpacho (tomato soup served cold) with crispy thin slivers of Iberian 5J ham and rocket salad. / Burnt orange salad with duck ham and caramelized pistachio.

Second course

- Porto flavoured grilled duck maigret with foie and glazed crunchy apple slices. / Fine herbs flavoured veal sirloin tournedos with grilled potatoes and mushrooms sauté.

Pre-dessert and dessert

- Tangerine sorbet with orange rissole. / Mint flavoured fruit skewer with yoghurt sauce.
- Dark chocolate coulant. / Banoffe. / Brownie cake with glazed mango. / Fresh citrus fruits with mango. / Lemon pie.

Late snack

- Churros (typical Spanish long fitters or doughnuts) with chocolate (at the moment) (+2€).
- Pork loin with cheese Pepito (typical Spanish meat sandwich).
- Customized doughnuts and candies (+3,50€).

Gastronomic menu suggested

PRICE PER PERSON: **100,00 €**

Our budget includes

- Material needed for the event.
- Mineral water, fizzy drinks and juices.
- Xenius white wine and Nuviana red wine.
- Xenius Brut Selecció Catalan champagne.
- Coffe and liquors.
- Open bar 3h.
- 1 assembly waiter.
- 1 waiter per table (10 people).
- 3 cookers.
- 1 organizer (Roger)
- Transportation.

Our budget doesn't include

- Mojito's and Caipirinha's open bar (+6€)
- Mojito's and Caipirinha's bar during the Starters (+5€)
- 3h Premium Gins Bar (+21€)
- Floral arrangement, floral centrepiece, table notes.

SUPPLEMENTS AND DISCOUNTS

FROM 50-60 PEOPLE	+15€
FROM 60-70 PEOPLE	+12,50€
FROM 70-80 PEOPLE	+7,50€
FROM 80-90 PEOPLE	+5,00€
FROM 90-100 PEOPLE	+2,50€
MORE THAN 150 PEOPLE	-2,50€
MORE THAN 220 PEOPLE	-5,00€

Courtesy welcome cocktail of Catalan champagne, mimosa. or French Martini.

Cold appetisers

- Cod dice with Orellana tomato and tapenade.
- Foie toast with blueberry coulis sauce.
- Tuna tartare spoon with pine nut brittle.
- Ricotta and basil toast with Cantabrian anchovy.
- Venison mini carpaccio with goat cheese froth and lobster bouquets with tartar sauce.
- Smoked vanilla flavoured salmon dices.

- Japanese buffet: Californian roll, kangaroo sushi with tarragon mustard, prawn niguri. / Shellfish buffet: cockles, clams and razor shell with Espinaler (typical Catalan dressing) sauce, fresh lime or passion fruit served in individual cans.

- 5J Sánchez Romero Carvajal ham buffet with sliced crusty bread with oil and tomato. / Mr Oyster buffet 250 pieces (+5€)

Hot appetisers

- Angler fish and prawn skewer with spicy almond and tomato (Romesco) sauce.
- Fried quail egg toast with white truffle oil and Maldon salt.
- Duck confit crunch with black Catalan sausage and apricot jam.
- Vegetables and shrimps tempura with soy and ginger.
- Smoked scamorza cheese roll with Speck ham.
- Sprinboks mini hamburger in jalapeño (hot Mexican chilli) bread and avocado mousse.
- Dublin Bay prawn and pesto risotto buffet. / Prawn and horn of plenty mushroom risotto buffet.. / Galician style octopus buffet. / Llavaners peas, beans and cuttlefish. / Fresh handmade pasta with espardeñas (sea cucumbers). / Duck confit risotto with foie and cep mushrooms.

First course

- Puffed pastry with lobster flavoured angler fish with apple, cep mushrooms, vegetables crunchy and pine nuts vinaigrette. / Fresh handmade pasta truffle ravioli with foie sauce or Parmesan cheese. / Wild asparagus and shrimps ravioli with walnut sauce. / Half grilled lobster with spicy almond and tomato (Romesco) sauce and tartar sauce. (+5€) / Wild salad with crunchy prawns and tomato petals and pistachio vinaigrette. / Lobster mosaic with flowers and fresh pasta timbale (+10€). / Shrimp carpaccio and five peppers flavoured foie with mixed mini leaves salad and Hawai volcanic salt. (+6€)

Second course

- 180 gr veal sirloin with 20 gr foie, cep mushrooms sauce and Rösti potato (Swiss style grated potato). / It can also be cooked in Porto sauce, orange ... Without foie (-2€) / Fresh angler fish with prawns skewer served with cep mushrooms rice and shellfish velouté (typical French sauce). / Free raised turbot with sea urchin sauce and grilled wild asparagus. / 350 gr grilled Nebraska T-bone steak with grilled mini vegetables (+3€).

Dessert

- Berries sorbet. / Contrast glass of hot chocolate and cold vanilla froth. / Three textures Mojito (+1€)
- Dark chocolate coulant. / Banoffe. / Brownie cake with glazed mango. / Fresh citrus fruits with mango. / Victoria's cakes American pastries.

Late snack for 100 people

- Fried eggs with chistorra (thin red paprika sausages) and pagès bread. (big round Catalan bread).
- Mini chocolate croissant.
- Pork loin with cheese Pepito (typical Spanish meat sandwich).
- Mini cupcakes customized as the wedding cake (+3,50€).
- Pork loin with cheese Pepito (typical Spanish meat sandwich).
- Customized doughnuts and candies (+3,50€).

See price and conditions next page



Gastronomic menu suggested

PRICE PER PERSON: **135,00 €**

Our budget includes

- Material needed for the event.
- Mineral water, fizzy drinks and juices.
- Afortunado white Verdejo wine.
- Luis Cañas Rioja red wine.
- Mas Tinell Brut Real Catalan champagne.
- Coffe and liquors.
- Open bar 3h.
- 2 assembly waiter.
- 1 waiter per every 9 people.
- 3 cookers.
- 1 organizer (Roger)
- Transportation.

Our budget doesn't include

- Mojito's and Caipirinha's open bar (+6€)
- Mojito's and Caipirinha's bar during the Starters (+5€)
- 3h Premium Gins Bar (+21€)
- Freshly squeezed juices (+1€)
- Floral arrangement, floral centrepiece, table notes.
- IVA (VAT) 10%

SUPPLEMENTS AND DISCOUNTS

FROM 50-60 PEOPLE	+15€
FROM 60-70 PEOPLE	+12,50€
FROM 70-80 PEOPLE	+7,50€
FROM 80-90 PEOPLE	+5,00€
FROM 90-100 PEOPLE	+2,50€
MORE THAN 150 PEOPLE	-2,50€
MORE THAN 220 PEOPLE	-5,00€



Lunch Menu 1

- Courtesy welcome glass of Catalan champagne.

Cold appetisers

- Manioc chips with mild guacamole.
- Bacon and leek quiche (savoury pie).
- Gazpacho (tomato soup served cold) shotglass with cod brandade with pesto and tomato jam.
- Spanish omelette canapé.
- Ricotta and basil toast with Cantabrian anchovy.
- Old style cooked veal mini carpaccio with Parmesan cheese.
- Shotglass buffet: vichyssoise, tomato soup, watermelon gazpacho, everything with its garnish.

Hot appetisers

- Ham croquettes.
- Hen croquettes.
- Vegetables skewer with soy and ginger sauce.
- Battered chicken Yakitori skewer with sesame.
- Goat cheese crunch with tomato jam and oregano.
- Pork loin mini Pepito (typical Spanish meat sandwich).
- Deep-fried hake (a la romana) dices with spicy almond and tomato (Romescó) sauce.
- Cep mushrooms with Parmesan cheese risotto buffet.

Dessert

- Brownie cake with glazed mango.
- Open bar 2h (+11€).
- Open bar 3h (+15€).

Late snack

- Mini hamburger with Modena flavoured onion threads (+1€).
- Churros (typical Spanish long fitters or doughnuts) with chocolate. (+1,50€)
- Pizza al taglio (in portions) (+1€).

Gastronomic menu suggested

PRICE PER PERSON: **45,00 €**

Our budget includes

- Material needed for the event.
- Courtesy welcome glass of Catalan champagne.
- Mineral water, fizzy drinks and juices.
- Nuviana or Xenius D.O. Penedès wine.
- Marquès de Monistrol Brut / Xènius Brut Selecció Catalan champagne.
- Coffe and liquors.
- 1 assembly waiter.
- 4 waiters.
- 2 cooks (including Chef)
- 1 organizer (Roger)
- Transportation.

Our budget doesn't include

- Children special menu: 30€.
- Coffee and liquors. (+2,50€).
- 100 Mojito's bar (+400€).
- Decorations.
- Chairs.
- IVA (VAT) 10%

SUPPLEMENTS AND DISCOUNTS

FROM 50-60 PEOPLE	+15€
FROM 60-70 PEOPLE	+12,50€
FROM 70-80 PEOPLE	+7,50€
FROM 80-90 PEOPLE	+5,00€
FROM 90-100 PEOPLE	+2,50€
MORE THAN 150 PEOPLE	-2,50€
MORE THAN 220 PEOPLE	-5,00€





Lunch Menu 2

Cold appetisers

- Curry flavoured banana chips.
- Thin slivers of 5J ham with sliced crusty bread with oil and tomato.
- Fresh dill herb flavoured salmon tartare toast.
- Watermelon gazpacho (tomato soup served cold) shotglass with tapenade.
- Foie mousse toast with glazed apple.
- Escalivada (Smoky grilled red peppers, aubergines and onions) toast with Cantabrian anchovy.
- Angler fish carpaccio with tomato jam and herbs with lime vinaigrette.
- Cheese buffet with flavoured breadsticks and mini toasts: goat cheese, Idiazábal, French brie cheese, torta del Casar and Swiss emmental cheese.

Hot appetisers

- Cep mushrooms croquettes.
- Shellfish croquettes.
- Mini hamburger with Modena flavoured onion threads.
- Battered chicken with teriyaki sauce skewer.
- Prawns crunch with mango chutney.
- Fried quail egg with Majorcan sausage (sobrassada) toast.
- Andalusian style cooked sea cuttlefish.
- Barbecue buffet: creole sausages, veal steak, morcilla (typical Spanish blood sausage) and chistorra (thin red paprika sausages) with chimichurri sauce (strong barbecue sauce).
- Angler fish fideuà (typical Valencian noodles) buffet with all i oli (typical Catalan garlic and oil dressing).

Dessert

- Dessert buffet: Banoffe / Brownie cake with glazed mango / Tatin cake / Fresh citrus fruits. / Lemon pie with fruit coulis sauce, whipped cream and assortment of chopped fruit.
- Open bar 2h (+11€).
- Open bar 3h (+15€).

Gastronomic menu suggested

PRICE PER PERSON: **55,00 €**

Our budget includes

- Material needed for the event.
- Courtesy welcome glass of Catalan champagne.
- Mineral water, fizzy drinks and juices.
- Nuviana or Xenius D.O. Penedès wine.
- Marquès de Monistrol Brut / Xènius Brut Selecció Catalan champagne.
- 1 assembly waiter.
- 5 waiters.
- 2 cooks (including Chef)
- 1 organizer (Roger)
- Transportation.

Our budget doesn't include

- Children special menu: 30€.
- 100 Mojito's bar (+400€).
- Coffee and liquors. (+2,50€).
- Chairs.
- IVA (VAT) 10%

SUPPLEMENTS AND DISCOUNTS

FROM 50-60 PEOPLE	+15€
FROM 60-70 PEOPLE	+12,50€
FROM 70-80 PEOPLE	+7,50€
FROM 80-90 PEOPLE	+5,00€
FROM 90-100 PEOPLE	+2,50€
MORE THAN 150 PEOPLE	-2,50€
MORE THAN 220 PEOPLE	-5,00€



Cold appetisers

- Ox tartare with rosemary and Parmesan cheese toast.
- Thin slivers of 5J ham with sliced crusty bread with oil and tomato.
- Watermelon gazpacho (tomato soup served cold) shotglass with tapenade.
- Date fruit, Parmesan cheese and anchovy toast.
- Venison mini carpaccio with goat cheese froth and honey vinaigrette.
- Japanese buffet: Californian roll (avocado and salmon roes), prawn niguri, kangaroo sushi with tarragon mustard.

Hot appetisers

- Porto flavoured duck maigrete dices.
- Sirloin skewer with cep mushrooms sauce.
- Hamburgers buffet (2/3) with mini assorted bread rolls and different garnishes (bacon, cheddar cheese, gherkins, spring onions, mixed leaf salad, sauces).
- Handmade shrimp and wild asparagus ravioli with mild basil and cassé tomato sauce buffet.
- Banoffe (biscuit, banana, cream, chocolate and toffee).

Dessert

- Dessert buffet: 3 different cakes to choose, chopped fruit (6 varieties), 4 sauces, whipped cream, tea pastries (+2,50€).
- Open bar 3h (+15€).
- Mojito's and Caipirinha's open bar 3h (+18€)
- Select variety of cocktails 3h (+22€) (Piña colada, Cosmopolitan, Strawberry Mojito, Kiwi Caipirinha, French Martini, Sunrise Tequila...)
- Premium Gin Tonics open bar 3h (+26€).

Gastronomic menu suggested

PRICE PER PERSON: **75,00 €**

Our budget includes

- Glassware, dinner service, table linens.
- Drinks bars.
- Welcome beer buffet.
- Buffet during the lunch.
- Tall bars to stand at.
- Afortunado (Verdejo) white wine.
- Luis Cañas (Rioja) red wine.
- Mas Tinell Brut Real Catalan champagne.
- 5 waiters.
- 3 cookers.
- Mineral water.
- Fizzy drinks and beers.
- 1 organizer (Roger)
- Transportation.

Our budget doesn't include

- Children special menu: 30€.
- 100 Mojito's bar (+400€).
- Coffee and liquors. (+2,50€).
- Decorations and chairs.

SUPPLEMENTS AND DISCOUNTS

FROM 50-60 PEOPLE	+15€
FROM 60-70 PEOPLE	+12,50€
FROM 70-80 PEOPLE	+7,50€
FROM 80-90 PEOPLE	+5,00€
FROM 90-100 PEOPLE	+2,50€
MORE THAN 150 PEOPLE	-2,50€
MORE THAN 220 PEOPLE	-5,00€



These menus are examples for our clients to have an insight of what we can offer and how much it costs. Anyway, our role is to meet their particular needs.

General Conditions

- Please, check the Supplements and Discounts chart you can find in every menu depending on the number of the diners.
- A trip up to 50 km from Barcelona is considered.
- It is not considered any other cooking canon or material, canopy, generator or illumination exclusivity that involves any space needed (any spaces not belonging to the contracting party).
- The material provided is proportional to the chosen menu.
- Every extra open bar hour is expandable during its development (5€).
- 1000€ deposit required.
- Menu testing.
- Our way of working includes a real exclusivity with our client doing only one event a day, warranting this way, an ideal result. That is why we entail an anti-rain plan based on a canopy (in case it is necessary) which will be in charge of the client if the chosen place wouldn't have this option. If, finally, the client opts not to put it and there is rain risk, the catering reserves the right to cancel the wedding without returning the deposit.
- Advice, consultancy and permanent attention is provided in direct contact with the manager to harmonize every event variable. Visit to the space where the event will take place included.
- A 10% IVA (VAT) or the corresponding fee to date must be added to every menu.

